

## Clogged Sewer's Can Cost You — In Higher Sewer Bills and Repairs.

### Sewer Blockage Formation



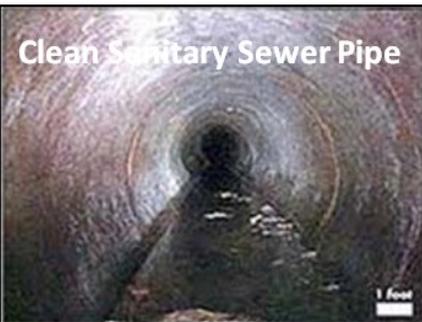
The start of a blocked pipe begins when grease and solids collect on the top and sides of the pipe interior.



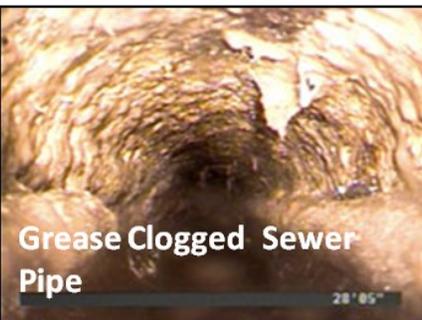
The build-up increases over time when grease and other debris are washed down the drain.



Excessive accumulation will restrict the flow of wastewater and can result in a sanitary sewer overflow.



Clean Sanitary Sewer Pipe



Grease Clogged Sewer Pipe

### Safety Tip

If you have a grease-related sewer backup, avoid direct contact or wash thoroughly with soap and water. The Centers for Disease Control and Prevention (CDC) says skin contact isn't a serious health risk, but swallowing bacteria or a virus may cause illness. Always wash your hands before preparing or eating food, after using the bathroom (or helping another as a caregiver), and after touching objects exposed to a backup.

For more information, see [www.bt.cdc.gov/disasters/floods/sanitation.asp](http://www.bt.cdc.gov/disasters/floods/sanitation.asp).

For more information about FOG, please contact:

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(888)-736-3640

[www.franklinpublicworks.com](http://www.franklinpublicworks.com)



## "Keep it Out of Your Drain"



**Protect your plumbing and the environment. Fats, Oils, and Greases aren't just bad for arteries and waistlines; they're bad for sewers too.**

## What is FOG?



(FOG) means Fats, Oils & Grease from food products such as butter, lard, vegetable fats & oils, salad dressings, meats including poultry skin, gravies, cheese, peanut butter, nuts, cereals, and ice cream.

## FOG Costs the City and Can Cost You Too!

Pouring a little bacon grease down the drain or tossing meat scraps in the garbage disposal may not seem like a big deal, but when residents and restaurants without grease traps do this, they contribute to the formation of clogs and blockages in the City's sewer collection system.

The cleaning, flushing, treatment, maintenance, and grease removal from the City's sewer lines, pump stations and the city's wastewater treatment plant adds to the overall costs of operation and maintenance paid for by utility customers.

Sewage back ups and overflows can impact the environment and cost homeowners. Property owners are responsible for the repair and clean-up costs of their sewer lateral blockages.



The City of Franklin prohibits any user to introduce or cause to be introduced into the Public Owned Treatment Works (POTW) any pollutant or wastewater which causes pass through or interference. As it applies to all users, under the Prohibited Discharge Standards Ordinance 2.1.3 — solid or viscous substances in the amounts which will cause obstruction of the flow in the POTW resulting in interference. Oil & grease levels in excess of 100mg/l daily average may be subject to a surcharge.



## Household Kitchen Best Management Practices

### BMP's for households & establishments with kitchens without grease traps.

- ◆ Never pour grease down sinks, toilets, or any drains.
- ◆ Pour liquid food scraps and cooled grease into a container with a lid and place in trash can.
- ◆ Pour used oil into a container with lid, so it can be reused, recycled, or placed in the trash can.
- ◆ Use mesh drain strainers to catch solid food scraps for disposal in a trash can.
- ◆ Scrape plates over trash can or dry-wipe with paper towels.



- ◆ **Remember:** The drain is not a dump and garbage disposals don't fight FOG.

## Best Management Practices Food Service Establishments (FSE)

*Because of the amount of food produced, FSEs must be on the frontline in FOG prevention.*

**BMP's include:**

- ◆ Train all kitchen staff on proper fats, oils, and grease management.
- ◆ Never pour grease, oils, oily sauces or dressing down the drain, floor drains, storm drains or into the dumpster.
- ◆ Keep lids on containers, collect waste from fryers in recycling containers, and have a spill prevention and clean up plan.
- ◆ Avoid spills around outside recycling containers. Don't pressure wash to a storm drain.
- ◆ Collect and dispose of used grease with a licensed grease hauler.
- ◆ Inspect and clean grease interceptors regularly to prevent clogs and overflows.
- ◆ Damaged or malfunctioning interceptors should be repaired immediately
- ◆ Make sure all kitchen sinks, dishwashers, floor drains, woks, pulper and can wash equipment are connected to a trap or interceptor.
- ◆ No debris or material removed from an interceptor shall be discharged into the sanitary sewer collection or storm drain system.

